

Wedding Packages



Parklake



The Parklake is centrally located in Shepparton's prime location, with stunning views overlooking Lake Victoria and surrounding parklands.

With superior customer service, a delicious range of menus and luxury discounted accommodation for your guests, you can be confident that every last detail will be taken care of.

The venue boasts lovely function rooms, catering for smaller groups or large gatherings of up to 200 guests. We have wonderful wedding packages that can be suited to cater all needs, desired floor plan with dance floor included in packages.

Here at the Parklake we like to have a blank canvas so you can design your wedding reception as you please.

*The Parklake offers full service from our highly trained professional team for the duration of your wedding or function, we also include the following at no extra charge. **Our inclusions are:***

A menu prepared on premises using the freshest produce

White table linen and napkins

Onsite free parking

Dance floor

Cordless microphone for speeches

Tea and coffee with dessert

Set up of room, tables and cleaning



Parklake

Deluxe Package (\$99 per person)

ENTREE

selection of two options

Thai Beef Salad

Marinated fillet with mixed leaves, cherry tomatoes, onion, cucumber and fried noodles

Salt & Pepper Calamari

Lightly dusted in sea salt and cracked pepper, served with garlic aioli, lime wedge and citrus salad

Veal Ravioli

With sundried tomatoes, basil and a rich cream sauce

Cajun Chicken Skewers

Tenderloin chicken, marinated and served with fresh garden salad

MAIN

selection of two options

Grilled Chicken Breast

Topped with a creamy bacon, mushroom and white wine sauce, resting on sautéed spinach and Paris mash

Porterhouse Steak

Char grilled medium, served with chat potatoes, broccolini, topped with brandy and cream peppercorn sauce

Slow Cooked Lamb

Marinated lamb shoulder, slow cooked for 8 hours in garlic and rosemary, served with broccolini and Paris mash

Grilled Barramundi

Topped with parsley butter and served with chat potatoes and a fresh garden salad

Vegetarian Penne

Served in a creamy sauce with sundried tomatoes, zucchini, eggplant and roasted capsicum

Wedding cake cut and served on platters

Wedding Cake cut and served individually for each guest \$4.50 per person

4 HOUR BEVERAGE PACKAGE

Included in package

Soft drink and fruit juice

Wine - Mitchelton Vic Series Sparkling NV for toasting, Mitchelton Vic Series Sauvignon Blanc or Chardonnay, Mitchelton Vic Series Cabernet Sauvignon or Shiraz (Moscato not in package however can be added for additional charge)

Beer - Carlton Draught OR Victoria Bitter and Cascade Light

Parklake

Superior Package (\$115 per person)

ENTREE

selection of two options

Thai Beef Salad

Marinated fillet with mixed leaves, cherry tomatoes, onion, cucumber and fried noodles

Salt & Pepper Calamari

Lightly dusted in sea salt and cracked pepper, served with garlic aioli, lime wedge and citrus salad

Veal Ravioli

With sundried tomatoes, basil and a rich cream sauce

Moroccan Chicken Salad

Served with spinach, pumpkin, roast, capsicum, red onion, cherry tomato and topped with citrus dressing

MAIN

selection of two options

Grilled Chicken Breast

Served with crushed garlic, potatoes and sauteed spinach garlic cream sauce

Porterhouse Steak

Char grilled medium, served with chat potatoes, broccolini, topped with brandy and cream peppercorn sauce

Slow Cooked Lamb

Marinated lamb shoulder, slow cooked for 8 hours in garlic and rosemary, served with broccolini and Paris mash

Grilled Barramundi

Topped with garlic butter and served with chat potatoes, asparagus and a salsa verde

Vegetarian Penne

Served in a creamy sauce with sundried tomatoes, zucchini, eggplant and roasted capsicum

Superior Package (\$115 per person) (Continued)

CANAPES OR DESSERT

Chef's selection of canapes on arrival

DESSERT

selection of two items

Sticky Date Pudding

Warm pudding served with butterscotch sauce and vanilla ice cream

Chocolate Tart

Rich tart served with chocolate ice cream & ganache

Lemon Tart

Zesty tart served with berry compote and double cream

Mini Pavlova

Delicate mini pavlova with passionfruit syrup and fresh fruit salad

Wedding cake cut and served on platters

Wedding Cake cut and served individually for each guest \$4.50 per person

5 HOUR BEVERAGE PACKAGE

Included in package

Soft drink and fruit juice

Wine - Mitchelton Vic Series Sparkling NV for toasting, Mitchelton The Bend Sauvignon Blanc or Chardonnay, Mitchelton The Bend Cabernet Merlot or Shiraz (Moscato not in package however can be added for additional charge)

Beer - Choose 1 heavy beer & 1 light beer from selected list

Parklake

Grand Package (\$125 per person)

CANAPES OR DESSERT

*Chef's selection of canapes on arrival
3 items per person*

ENTREE

selection of two options

Thai Beef Salad

Marinated fillet with mixed leaves, cherry tomatoes, onion, cucumber and carrot capsicum in a bouquet

Salt & Pepper Calamari

Lightly dusted in sea salt and cracked pepper, served with garlic aioli, lime wedge and citrus salad

Veal Ravioli

With sundried tomatoes, basil and a rich cream sauce

Marinated Chicken Skewers

Tenderloin chicken, marinated and served with satay sauce and a fresh garden salad

MAIN

selection of two options

Grilled Chicken Breast

Stuffed with camambert and wrapped in prosciutto, resting on pumpkin risotto cake and garlic chive cream sauce

Eye Fillet Steak

Served with potato and bacon rosti sauteed spinach, topped with shallot jus

Slow Cooked Lamb

Marinated lamb shoulder, slow cooked for 8 hours in garlic and rosemary, served with broccolini and Paris mash

Grilled Salmon

With corn puree, corn croquettes, sauteed roast capsicum and spinach and a side of basil pesto

Vegetarian Penne

Served in a creamy sauce with sundried tomatoes, zucchini, eggplant and roasted capsicum

Grand Package (\$125 per person) (Continued)

DESSERT

selection of two items

Sticky Date Pudding

Warm pudding served with butterscotch sauce and vanilla ice cream

Chocolate Tart

Rich tart served with chocolate ice cream & ganache

Lemon Tart

Zesty tart served with berry compote and double cream

Mini Pavlova

Delicate mini pavlova with passionfruit syrup and fresh fruit salad

Wedding cake cut and served on platters

Wedding Cake cut and served individually for each guest \$4.50 per person

5 HOUR BEVERAGE PACKAGE

Included in package

Soft drink and fruit juice

Wine - Mitchelton Cuvee for toasting. Choose one red, one white & one Moscato from selected list

Beer - Choose one heavy beer & one light beer from selected list

Cider - Choose one cider from selected list



Additional Information

ROOM SET UP & DECORATIONS

The Parklake provides crisp white linen table cloths and serviettes for each guest. Floral arrangement and table decorations are not included. Chair covers and sashes are available for use (black and white only) at \$4.00 per chair.

TIMING OF NIGHT

The duration for your reception is from 6-11pm (5 hours). Any time outside these hours can be arranged with approval from management. Guests will be served canapés on arrival at 6pm. Meal times to be set by the Bride and Groom.

BAND/DJ & KIDS MEALS

Entertainer's meals are \$25 each. This is for a main meal only and will be served after all guests. Kid's meals are \$25 per child and consist of a main meal and dessert.

BEVERAGE UPGRADES

Packages can be upgraded to include basic spirits for an additional \$30 per person (for 5 hours). The Parklake has a fully licensed bar where guests can purchase their own drinks. TABs can be set up to cater for any part of the bridal party to cover non package items.

FINAL NUMBERS AND PAYMENT

A \$1000.00 deposit is required upon booking to secure the date. Final numbers and the remaining amount is to be paid at least 14 days prior to the wedding.

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